



Tools

Locations

Plate/Store

| | | | | |
|---------------------|---|------|---------------|------------|
| Yield | 2 | cups | Prep | 15 minutes |
| Portion | | | Cook | |
| Num Portions | 0 | | Finish | |
| | | | Shelf | |

Ingredients

| | | |
|---|--------|----------------------------------|
| 8 | ounces | unsalted butter room temperature |
| 8 | ounces | all-purpose shortening |
| 1 | pound | confectioner sugar |
| 1 | tsp | vanilla extract |
| 2 | Tbs | milk |

Procedure:

1. Place Butter and shortening in mixer bowl, use a paddle attachment, cream the butter mix on high until light and fluffy (about 3-4 minutes).
2. Add Vanilla and continue to beat until frosting is smooth and light (about 1-2 minutes).
3. Add 1/3 of the sugar and mix, scrape down sides and add another 1/3 and mix, repeat. (buttercream may look dry)
4. Add half the milk and mix, if need more add the rest of the milk and put paddle on higher speed.
5. you can use immediately.
6. Refrigerate up to a week. Bring to room temperature before using.